





## Horticultural.

## The Plum Curculio.

Clarence M. Weed, of Columbus, O., read a paper before the Society for the Promotion of Agricultural Science, on "Experiments in Preventing the Injuries of the Plum Curculio." From the report of the *Country Gentleman* we take the following:

That the curculio could be destroyed by the use of arsenites, according to the methods commonly adopted to prevent the depredations of the codling moth upon apples, has been very much doubted, but Mr. Weed determined, by a series of definite experiments during the past season, that by the application of London purple two or three times, soon after the fruit falls, a large proportion of the loss may be prevented. The fruits selected for the experiment were black cherry, plum and pear. A half-ounce of black cherry trees was used to experiment with, and it was shown conclusively that over 75 per cent of the fruit on the sprayed trees was liable to injury by the plum curculio, was saved by treatment with London purple.

Five plum trees were sprayed exactly as were the cherry trees, and the fruit was almost free from curculio, the limbs hanging so full that it was necessary to thin them to prevent the limbs from breaking.

The experiment with pears was equally successful. Equally good if not better results were obtained from a large number of pear trees sprayed with the usual London purple mixture, to which fresh, air-slaked lime had been added in the proportion of half a peck to a barrel of the mixture. The combination seemed to have the advantage of being much less likely to injure the foliage.

Five cherry trees were sprayed with lime (half a peck to fifty gallons of water) four times with lime, matured an immense crop of fruit. The plums were well coated with lime during their season of growth, and it would have been difficult for the curculio to work upon them.

In order to learn the extent to which the adult curculio is exposed to injury when the fruit is coated with poison, one was confined in a jar with a large green plum, and it was surprising to see the avidity with which the fruit was eaten. A large proportion of the surface was gnawed, and the feasibility of poisoning beetles clearly shown.

In the above experiments, London purple was mixed with water at the rate of one-half pounds to fifty gallons of water. The first application was made May 15, just after the pistils had fallen, and before the calyxes on a large portion of the fruit had been cast. Heavy rains fell May 18, and the application was repeated May 21. Rain again fell May 25, and the trees were sprayed for the last time the day following, although washing showers occurred the 26th and 27th.

To decide as to the damage to health from the use of London purple, two quarts of cherries were picked from each London purple lot and submitted to Henry A. Weber, Professor of Chemistry in the Ohio State University. They were carefully washed and the water tested for arsenic, but no traces of it found. If not washed away by rains, it seems probable that the prolonged exposure to sun and air volatilizes the arsenic. If the fruit is not sprayed later than one month before ripening, Mr. Weed feels justified in saying there is no danger.

## Black Knot on the Plum and Cherry Trees.

R. J. Brownell tells the *Orange County Farmer* of his experiments in treating plum and cherry trees affected by black knot with the knife. He says:

More than twenty years' experience in fighting the black knot on the plum has satisfied me that by thorough and persistent effort this enemy, which has proven so fatal to success with these trees in many localities, may be effectively subdued. I believe it is now very generally conceded that this affection is caused by a fungus growth and that it is spread by infection from one tree to another is a common belief with our best authorities. Whether this theory be a correct one or whatever the cause may be I am well convinced that a proper use of the knife, if taken in time and followed thoroughly, all affected branches being carefully removed from proximity to the growing trees and burned, will prove an effectual remedy. In this however as in other desirable objects "Eternal vigilance is the price of liberty" from the black knot.

My first experience in this direction was some twenty-one or twenty-two years since, when a youth, living at home with my father. He had just purchased and removed to a farm on which were a number of very fine plum trees in two different lots, some 35 or 30 rods apart. All these trees were somewhat affected with the black knot, one lot being badly covered with them while on the others they just began to appear and had not yet seemed to affect the growth of the trees. The first lot I did not attempt to do anything with them as they were so far gone and standing within a few rods of a neighbor's field where there was a large clump of the wild or pigeon cherry, literally covered with the knot, it seemed useless to attempt any treatment if the theory of spreading contagion was correct. But the others being at considerable distance from any affected trees, I decided to try this remedy which I had frequently seen recommended, so began the process of freely cutting every affected branch and though particularly for the first few years there were many limbs I had to remove, I succeeded in holding them in check so the trees were not materially injured and the last few years I occupied the place they were not at all affected with the knot and we had a good yield of fruit from them in bearing years, while those most injured at the beginning were long before this totally destroyed. Then some years later, on the place I now occupy, I had a very similar experience except that here I cut down and destroyed the trees that were worst injured and cut off all affected portions of the remaining ones on which the knot had made considerable progress; and now after seven years' experience here my trees, including several cherry trees as well as the plums, are in a healthy, thriving condition and almost virtually free from this

trouble, though an occasional knot will appear which I cut and burn when first observed. From this experience I conclude that by constant watchfulness and perseverance we may keep ahead of this troublesome enemy if thorough enough in our treatment, unless I have been especially favored as to locality of my trees, which seems hardly probable, as all about me are trees which are dying yearly from this cause.

Fertilization of Strawberries.

J. A. Foote, in the *Rural New Yorker*, says:

We are constantly told of the need of setting staminate varieties of strawberries along side of pistillate to fertilize them. Some profess to be such experts in this as to dictate what varieties are best for this purpose, as if they knew just what effect each variety has. Now, at the risk of being regarded as a bit behind the times, I record my serious doubts in regard to the whole matter. I do not doubt that stamens are necessary for the fructification of pistils, but there is reason to believe that few strawberries are so devoid of stamens as to fall of a crop. Some of my reasons are negative. In the cultivation of many varieties I have failed to see any different effect from different varieties—that is, a Manchester was always a Manchester whether near one staminate or another. Then the difficulty of the fertilization occurring between separate beds seems to be considerable. While working in my garden day after day, I observed no bees or insects of any kind among the strawberries during blooming time, up to the formation of berries. It looked as if crossing by insects was not done at all. The only other way could be by the wind, and this seems quite impracticable. In arguing this question every one is sure to bring up the example of the flying pollen of the corn tassel, a plant that is a striking exception in the vegetable kingdom, the fact being that in many plants the fertilization is mostly from the own flowers, and in some entirely so.

Now on the positive side I will offer only two instances, both told me by Mr. J. H. Haynes, of Delphi, Ind., a grower of very large experience. One was that on receiving Manchester plants he put a portion in a frame which he covered with netting and therein grew a good crop of berries. The other was that he planted a part of a lot of Crescents a quarter of a mile away from any other berries, and had as good a crop from them as he had where they were near staminate sorts. More experiments should be made in this line.

The Editor of the *Rural* adds his experience as follows:

We cultivate all the way from 50 to 150 different varieties of strawberries every season, and, as we have before often remarked, we have never noticed but that pistillate varieties are always essentially the same at any rate any difference from season to season could rationally be explained by a difference in the season itself.

Again, we have repeatedly seen that so-called pistillate varieties were not strictly so. Upon many of the flowers there were no stamens to be found, while others bore a few. Now there is no telling just how many flowers a single anther may fertilize when carried from flower to flower by insects, many of which are so small, no doubt, as to escape notice.

Beans in the Garden.

C. W. Mann, in the *New England Farmer*, gives some observations on varieties of garden beans:

The kidney dwarf wax bids fair to take the lead among the bush sorts of wax beans, the pods being long, thick and of a rich golden yellow color and not subject to rust after the frost. They look as if they would be good for baking, but at present prices it would not pay to use them for that purpose. Of the kinds I have tried I think this the most likely to take the place of the golden wax, which is getting altogether too unreliable to be depended on for a crop, as it blights and rusts so that it is hard to get the seed back, to say nothing of getting any profit out of it. It seems to have had its day, in this vicinity, at least, and must now give way to a better.

Since writing the above I have seen a field of one acre of golden wax that was bright and clean and yielded well.

The golden butter bean bush is rather late in having fair-sized, roundish pods of a lightish color, and is very prolific, outyielding many that I have grown.

The wax date is an early wax variety that promises well for family gardens and may, perhaps, develop into a good sort for market.

The golden butter pole bean is giving great satisfaction in the markets as well as in private tables; it is the finest looking of the wax sorts seen in the market this year, the pods being long, broad and almost transparent, while they are tender and stringless till almost dry; they yield enormously, are free from rust, and should be planted with well rotted manure, with poles about three feet each way; they are not only profitable in any garden, but are very ornamental for small gardens, the abundance of golden yellow pods showing to good advantage among the green leaves.

The carmine wax pole bean is a new departure in the bean line, having a good yellow pod for snap, and when large enough for shell, the pod is yellow beautifully striped with rich carmine, its fine appearance would sell it in any market. I can say nothing yet about the quality as I have grown but few of them, and they are too scarce to eat this year.

I had the Champion to be one of the very best green podded bush beans either for snap and shell, being very tender and free from strings until pods begin to dry, and a very free bearer on rich ground, while showing no tendency to run or fall over as most bush varieties of large growth are apt to do.

The Lafayette or Goddard, or as some call it, Boston Favorite or Excelsior, is the kind for a late shell bean for either home or market use; it is a very rank grower, and will completely cover the ground to the depth of about eighteen inches when planted in hills two feet by three feet and two or three beans in a hill; has a very large, coarse, stringy pod when green, but as it ripens off for shelling it turns to a very rich high color, and the beans are very large, striped red and white, and easily take to the lead in market and bring the best prices, sometimes as high as \$1.50 to \$2.00 per bushel in the pod, while it yields enormous

yield and is one of the most profitable sorts for any garden.

The Brockton pole bean is a free grower and heavy bearer, evidently a good deal like the Lafayette except in habit of growth and time of ripening, which is somewhat later; the leaves are very large, some of them measuring seven by nine inches, and that is pretty good size for a single bean leaf; it is larger and higher-colored than the Horticultural of which it seems to be an improved strain; for a late shell bean it is a valuable acquisition.

## Storage of Winter Fruit.

A correspondent of the *New England Farmer* says on this subject:

When the late apples and pears are first gathered they are hard and inedible, but soon after they are stored away important changes take place in them. They become mellow and juicy, the change taking place slowly or rapidly, according to the temperature of the place where the fruit is kept. For the sake of the fruit it is desirable that the change should take place slowly, for fruit thus ripened always proves superior to that whose maturity has been forced by a warmer temperature. The warmer the room the faster will the apples and pears ripen, and for this reason it is desirable that the temperature should be kept at only a few degrees above the freezing point.

As the fruit ripens one of the most important changes that will take place is the absorption of oxygen from the air and the giving out of carbonic acid gas. This change is so important and so detrimental to the health of those living in the same house, that if allowed to go on it will in time very likely cause severe illness.

If a room is used only for the storage of apples, and the place kept perfectly closed, the carbonic acid gas that will be given out in a short time will be sufficient to extinguish the flame of a lamp when carried into the room, and, if a person should breathe the air long enough death would inevitably result.

The gas, taken in large quantities, is a poison, and, even in partially closed rooms where fruit is stored, severe headaches and other unpleasant feelings are produced by breathing the impure air.

It is a common practice to store large quantities of fruit in the cellar of the dwelling house, and a great deal of discomfort and unpleasantness is caused thereby, the source of which is not suspected. Farmers who make a scientific and intelligent study of their surroundings have detached cellars or those under some outbuilding, where the fruit is stored. Where large quantities are kept, a pit is dug in the earth below the frost line, and some of the later pears and apples buried there with straw until February or March. This is a good practice with those who can afford the space and time for the work; but many have to keep the fruit in the house cellar, if they keep it at all. To them a few hints may be the means of preventing much discomfort and even sickness in the family.

During the month of February stored fruit ripens more rapidly than earlier in the year, and more of the poisonous carbonic acid gas is given off as a result. This gas must not be allowed to permeate the dwelling house; it must be turned off in some other channel. If there is no chance to communicate the cellar with the chimney and a fire thus opened, the poisonous exhalation must be carried away by thorough ventilation. If the fire can be opened a current of air can be kept in motion at all times, and the poison may be readily removed from the building; but if this is impossible the door and windows of the cellar should be opened on every mild day. A thermometer should be kept hanging in the store room or cellar, and when the mercury is four or five degrees above the freezing point, ventilate freely, taking care to shut up before the temperature falls.

To do all this will require considerable watchfulness and labor, but when we consider that it is a question of health and happiness there can be but little doubt that few will object to doing it. Wherever possible fruit should be stored in cellars away from the dwelling house, as it was never meant to be kept in the latter place.

Onions for Seed and Bunching.

Onions for seed should be set this month from four to five inches in depth, and two inches apart in the rows, which should be three feet apart. What are termed scallions in market are the product of a good-size onion of any kind or color, produced by setting this month in rich soil, and left to take their own course during the winter. They are in condition to market as early as April, when they have a top growth of six to eight inches, and a white stalk from three to four inches in length, half inch in diameter. Bunches of eight to ten of them sell readily, and bring remunerative prices.

Gardeners use what are termed "pickling onions," or the culings of a crop of large onions, in fact anything that has no value in the market—too small for culinary purposes and too large for sets. Select a well drained location, plow deep, enrich thoroughly, prepare and level, then with the hand plow open a furrow four inches deep, set the onions in it so they just touch, cover this row by opening the next furrow, continuing the same operation throughout the planting, and making almost a solid mass of onions. A small bed of this kind will produce a great quantity, and prove profitable.

## FLORICULTURAL.

If we cut our flowers with a lavish hand, our generosity will have an immediate reward, for the more blossoms we cut, the more there will be hereafter. It is a self-sacrifice to raise flowers merely to see them bud, blossom, and then wither and die. Flowers are always a graceful offering, and one that may be made at all times with propriety.

THE Horticulural Times (Eng.) says:

The earliest batch of flowering bulbs should now be procured for pots, White Roman Hyacinths, Silias, *Due Van Thol*, white and yellow *Pottebeker* Tulips. The pots should be clean and well crocked for early work, so as to ensure perfect drainage. The soil should be well prepared with a liberal allowance of sand, and a few pieces of charcoal broken up, rather fine, and mixed with the soil; the rougher portion of the soil can be put over the crocks. When filling the pots, make the soil moderately firm before planting the bulbs. Snowdrops and Silias, to be covered about an inch deep, and about

twelve bulbs in a 48 size pot; Roman Hyacinths and tulips, about five in each. When planting press the soil round the bulbs firmly, give a slight watering with rose water, and put them in a dark cellar or shed for about six weeks. They should then have made roots, and a few of the most forward can be brought to the light in the conservatory or window, and they will require a little water occasionally. It is a good plan to cover the pots after planting in the shed or cellar with about three or four inches of cinder ashes or fibre if at hand, as sometimes the strongest bulbs push themselves

yield and in most cases would make such overdrifts on the vines that the succeeding crops would be very light. No such results were noted here, the year following these immense crops giving average crops of three tons or more to the acre.

The editor of the *Orange County Farmer* has made a tour among the grape growers of the west bank of the Hudson, in Orange and Ulster Counties, N. Y., and says he has herefore firmly believed that grapes of fine quality would, sooner or later, command better prices than those of inferior grade. To a certain extent this has always been true, but the progress made in this direction seems very slow. The public taste seems very difficult to educate. Apparently buyers purchase grapes that please the eye more than those that please the critical palate. Old favorites still hang on to their popularity, while better grapes, though newer, fail to "catch on," in the slang of the day. The Delaware, which won a name when competitors were few, still sells, as a rule, at an advance over the poorer sorts, though we saw last year in the markets, Concordes selling for the same price. Brightons have sold in New York for four cents per pound, while Pocklington have sold for ten. The taste that would eat a Pocklington when Brightons could be had must be crude indeed, yet such a situation evidently prevails, as shown by growers' returns.

## Apianian.

## The Metal Division Board.

Proven to be a perfect success, there is no better investment for the apianist than the perforated metal division board. In our aparies we use principally the Jones hive, with twelve frames, each with one foot of comb. Large hives, as these, are frequently found after the honey season to contain more brood than is desirable, when, as we have stated heretofore, we close the queen from a portion of the hive. She is confined on a few combs—just sufficient to keep her from becoming dissatisfied—thus allowing the workers to store in the balance of the frames and preventing her hives from raising a quantity of brood not then desired. At any time when it is thought expedient to limit her in this respect this plan may be adopted. Ever since we first introduced perforated metal to American apianists we have practised it more or less. True, it was uphill work in inducing many to adopt it, but its growth in popularity has made it one of the leading requisites in apiculture.

This season we find it of more importance than in any previous year. Hives in which the queen has been allowed only enough frames to carry on brood-rearing sufficient to maintain the strength of the colony at the standard, have stored from twenty to sixty pounds of honey, while those in which she was allowed full swing have brooded so freely that they consumed their stores almost as quickly as gathered. Though our combination hive contains but eight frames, or seven and a division board, we find the metal of equal importance in its manipulations. This hive has one-third less space for brood-rearing, but the loss of winter space from the bees consuming an unnecessary amount of honey in fall brooding, unless the queen be confined. Although late in the season we are putting full colonies into this hive, giving the queen two and in some cases three frames.

The advantages of this plan are many. Instead of having the comb all partially filled with brood with a little honey at the top of each, the brood is solid in a few combs, the others with honey, and either can be removed as wished. At the bottom of the full store combs the bees clear a small space on which they cluster for winter; their stores are in a compact form and they do not have to spread or move around unnecessarily. The more compact the cluster the quieter they remain, less stores are consumed, and the bees winter better.

The next step in apiculture will perhaps be a saving of, say, 25 lbs. of honey now consumed per colony each year. If we are not to have such large flows as we have had, we must devise means to save more of the gathered nectar. This can be effected by proper management; we must calculate on the probable season, or by managing the bees according to our average seasons we are not liable to go far astray, particularly if we watch the flora carefully. The apianist must manage as his observations direct. At a time when honey is abundant and the bees storing rapidly this care seems of minor importance for the season we appear satisfied with a good yield. Yet why should we not try to secure all that is possible. This question deserves more attention than it has received, and the proper use of the perforated metal queen-excluding board is destined to play an important part in the answer.—*Canadian Bee Journal*.

## NEW ADVERTISEMENTS.

## The Oft Told Story

Of the peculiar medicinal merits of Hood's Sarsaparilla is fully convinced by the voluntary testimony of thousands who have tried it. Peculiar in the combination, proportion, and preparation of its ingredients, peculiar in the extreme care with which it is put up. Hood's Sarsaparilla accomplishes cures where other preparations entirely fail. Peculiar in the unequalled good name it has made at home, which is a "tower of strength abroad," peculiar in the phenomenal sales it has attained.

Hood's Sarsaparilla is the most popular and successful medicine before the public today for purifying the blood, giving strength, creating an appetite. "I suffered from wakefulness and low spirits, and also had eczema on the back of my head and neck, which was very annoying. I took one bottle of Hood's Sarsaparilla, and I have received so much benefit that I am very grateful, and I am always glad to speak a good word for this medicine." Mrs. J. S. SNYDER, Pottsville, Penn.

## Purifies the Blood

Henry Biggs, Campbell Street, Kansas City, had scrofulous sores all over his body for fifteen years. Hood's Sarsaparilla completely cured him.

Wallace Buck, of North Bloomfield, N. Y., suffered eleven years with a terrible varicose ulcer on his leg, so bad that he had to give up business. He was cured of the ulcer, and also of catarrh, by

they will do. The instruction book contains a large engraving of each, with full directions for using. The furniture is black walnut, of the style represented above, and very finely finished. In fact, we claim the "Jewel" to be the best made, and to do better and a wider range of work than any machine in the market.

## NEW ADVERTISEMENTS.

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DETROIT, SATURDAY, SEPT. 29, 1888.

The Paper is Entered at the Detroit Post-  
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## STOCK SALES IN MICHIGAN.

The following sales have been selected  
by Michigan breeders for sales of improved  
stock:OCT. 17—Shorthorn cattle, at Wixom, Oakland  
Co., by Messrs. W. C. Wixom and W. T. John-  
son, J. A. Mann, Auctioneer.OCT. 18—Shorthorn cattle, at Albion, Calhoun  
Co., by Messrs. Peckham & Son, J. A. Mann,  
Auctioneer.OCT. 25—Hereford cattle, at Flint, by John W.  
Foster, Manager.Parties who contemplate sales in this  
State during the fall months should claim  
dates at once, and notify us, so that no con-  
flict in dates will occur.

## WHEAT.

The receipts of wheat in this market the  
past week amounted to 157,488 bu., against  
270,155 bu. the previous week, and 217,864  
bu. for corresponding week in 1887. Ship-  
ments for the week were 309,873 bu. against  
507,144 bu. the previous week and 19,333  
bu. the corresponding week in 1887. The  
stocks of wheat now held in this city amount  
to \$12,356 bu., against \$64,448 bu. last week,  
and 667,505 bu. at the corresponding date  
in 1887. The visible supply of this grain on  
Sept. 22d was \$1,011,175 bu. against \$1,375,  
211 the previous week, and \$362,908  
for the corresponding week in 1887. This  
shows a decrease from the amount reported  
the previous week of 367,036 bushels. As  
compared with a year ago the visible sup-  
ply shows a decrease of 648,267 bu.The past week will be memorable in the  
wheat trade for the big "corner" which a  
number of the Chicago bulls have worked  
up in a most consummate manner. It will  
be seen what a hold they have got on the  
market when September wheat closed dead-  
ly in that market at \$1.49 1/2, while De-  
cember futures are quoted at 98 1/2c. The  
"corner," which seems to consist very  
largely of Mr. Hutchinson, is said to be a  
million and a half ahead of the game, and  
another day it may elapse before September  
wheat will cease to be wanted by those  
unfortunate who agreed to furnish large  
quantities of it at nearly 60c below the  
present price. It is a big game, and lots of  
little fellows who have got caught in the  
squeeze will leave futures alone forever  
afterwards. Of course this has influenced  
the price of spot wheat to some extent, and  
we may look for a slight reaction from  
present prices when the "corner" is ended,  
but wheat is up to stay for the next year,  
and a temporary set back will be followed  
by another advance. It should be dollar  
wheat in Michigan markets before many  
weeks.The following table exhibits the daily clos-  
ing prices of spot wheat in this market from  
Sept. 1st to Sept. 28th inclusive.

	No. 1	No. 2	No. 3
White.	94	94	89 1/2
1	94	94	89 1/2
2	94	94	89 1/2
3	94	94	89 1/2
4	94	94	89 1/2
5	94	94	89 1/2
6	94	94	89 1/2
7	94	94	89 1/2
8	94	94	89 1/2
9	94	94	89 1/2
10	94	94	89 1/2
11	94	94	89 1/2
12	94	94	89 1/2
13	94	94	89 1/2
14	94	94	89 1/2
15	94	94	89 1/2
16	94	94	89 1/2
17	94	94	89 1/2
18	94	94	89 1/2
19	94	94	89 1/2
20	94	94	89 1/2
21	94	94	89 1/2
22	94	94	89 1/2
23	94	94	89 1/2
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25	94	94	89 1/2
26	94	94	89 1/2
27	94	94	89 1/2
28	94	94	89 1/2
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## Poetry.

## THE MASTER AND THE REAPERS.

The master called to his reapers:  
"Make scythe and sickle keen,  
And gather out the grain from the uplands,  
And the grass from the meadows green;  
And from off of the mist-clad marshes,  
Where the salt waves fret and foam,  
Ye shall gather the rustling sedges  
To furnish the harvest home."

Then the laborers cried: "O master,  
We will bring thee the yellow grain  
The waves on the windy hill side,  
And the tender grass from the plain;  
But that which springs on the marshes  
Is dry and harsh and thin,  
Unlike the sweet field grasses.  
So we will not gather it in."

But the master said: "O foolish!  
For many a weary day,  
Through storm and drought, ye have labored  
For the grain and the fragrant hay.  
The generous earth is fruitful,  
And breezes of summer blow  
Where these, in the sun and the dew of heaven,  
Have ripened soft and slow."

"But out on the wile, bleak marsh-land  
Hath never a plow been set,  
And with rapine and rage of hungry waves  
The shivering soil is wet.

There flower the pale green sedges,  
And the tides that ebb and flow,  
And the biting breath of the sea-wind.  
Are the only care that you?"

"They have drunken of bitter waters,  
Their food hath been sharp sand,  
And yet they have yielded a harvest  
Unto the master's hand.

So shall ye all, O reapers,  
Honour me now the more,  
And gather in gladness, with songs of praise,  
The grass from the desolate shore.

—*Harper's Magazine.*

## THE DISAPPOINTED.

There are songs enough for the hero,  
Who dwells on the height of fame;  
I sing for the disappointed—  
For those who missed their aim.

I sing with a tearful cadence  
For one who stands in the dark,  
And knows that his last, best arrow  
Has bounded back from the mark.

I sing for the breathless runner,  
The eager, anxious soul,  
Who falls with his strength exhausted,  
Almost in sight of the goal.

For the hearts that break in silence  
With a sorrow all unknown,  
For those who need companions,  
Yet walk their way alone.

There are songs enough for the lovers  
Who share love's tender pain;  
I sing for the one whose passion  
Is given all in vain.

For those whose spirit comrades  
Have missed their way, the way,  
I sing with a heart overflowing  
This minor strain to-day.

And I know the solar system  
Must somewhere keep in space,  
A prize for that spent runner  
Who barely lists the race.

For the path would be imperfect,  
Unless it held some sphere,  
That paid for the toll and talent  
And love that are wasted here.

—*Ella Wheeler Wilcox.*

## Miscellaneous.

## THE DIAMOND RING.

"Yes; it belonged to poor Turenne," said Wyse, as he pulled the ring from his finger and handed it to us for inspection. "He left it to me by his will, and I kept it in memory of one of the best actors and one of the best men I ever knew."

Meanwhile the ring was passing from hand to hand, and the universal verdict was that none of us had ever seen a finer stone.

"Turenne was rather a wealthy man," said one of our little circle, "but I didn't think he could afford or would have cared to spend so much money on an ornament as that ring must have cost."

"He wanted it for some special purpose which afterward fell through," rejoined Wyse. "I know all about it, for I bought it for myself. I had quite a little adventure on the occasion."

"Tell us the story," we cried.

"Well," said Wyse, taking a pull at his cigar and settling himself back in his chair,

"it is a good many years ago now. I was playing in high-comedy characters at the old Princess, and as I had been working very hard I set off for the south of France as soon as the season closed. It happened that Turenne (who had proved himself a true friend to me) wanted a good diamond for a purpose I needn't trouble you with; but before I set out on my travels I told him that if I met with a particularly fine one at a moderate price I would buy it for him, and he being too busy at the time to attend to the matter himself, gladly consented. I was staying at Nice, when there came to the hotel one of those tall, lank, Americans who are now so plentiful all over Europe. There seemed to be nothing objectionable about the man, except that he was vulgar and eternally talking about the United States.

"On the evening after his arrival a few of us happened to be sitting in the billiard-room, and by some chance or other the conversation turned on the subject of the con-

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